



Short Safety Subject

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www.rotc1.bragg.army.mil/SAFETY/SSS1.htm

Barbecue Safety

Outdoor cooking is a great part of summer. A barbecue grill can make food taste great and cooking fun. But it can also be dangerous. You can make barbecuing safe by knowing the "Do's and Don'ts" of barbecue safety.

Do's:

- Let a responsible person handle the cooking. Dealing with flammable liquids and high temperatures can burn more than just hamburgers!
- Be sure that the barbecue grill is located in a safe place. Keep things that will burn a safe distance in all directions. Be sure to check up above the grill also.
- Keep children completely away from a hot grill. Playing near a barbecue grill can cause serious burns if the grill is touched or knocked over.
- Make sure the barbecue grill is on level ground. Keep a container of water nearby.
- Soak the charcoal coals in water after cooking is finished. Dispose of the charcoal in a metal container with a tight fitting lid. Many brush fires start because hot coals, thought to be cool, were dumped in the leaves.



Don'ts:

- Don't wear loose, oversized clothing around a barbecue grill.
- Don't ever use a gas or charcoal grill inside. Burning charcoal gives off a poisonous gas. Even in small amounts, it can cause injury or death.
- Don't ever add starter fluid or gasoline to an already lit grill. Fire can follow the fluid back to the can and cause it to explode. To speed a slow fire, carefully tuck dry kindling under the charcoal.
- Don't ever leave a grill unattended. A grill on a wood deck is especially dangerous. It can quickly set the deck on fire if it is overturned.